

## A GUIDE TO FOOD HYGIENE QUIZ ANSWER SHEET

### SHEET 1

1. E. Any of the above
2. D. All the above
3. B. Glass, hair, band aid, nail
4. D. You can't tell. It looks, smells and tastes normal.
5. C. 20 minutes
6. B. 5-60°C
7. A. Chopping raw and cooked meat on the same chopping board
8. D. All the above
9. B. 75°C or higher
10. F. All the above
11. A. Apply soap, wash well, rinse and use air drier
12. E. All the above
13. C. Covered with a blue band aid & disposable glove
14. C. Scraping, main cleaning, sanitising and air drying
15. B. They spread disease through bacteria and droppings

### SHEET 2

1. B. Food Act 1984
2. D. All the above
3. D. You can't tell. It looks, smells and tastes normal.
4. C. Fish, oysters and sushi
5. C. 5-60°C
6. A. Frozen solid
7. A. Chopping raw and cooked meat on the same chopping board
8. B. In the refrigerator on the bottom shelf
9. D. 75°C or higher
10. B. To protect the food from contamination
11. C. Apply soap, wash thoroughly, rinse and use air drier
12. E. All the above
13. A. Away from food preparation/storage areas
14. F. All the above
15. B. They spread disease through bacteria and droppings

### SHEET 3

1. C. Food Act 1984
2. D. All the above
3. D. You can't tell. It looks, smells and tastes normal.
4. C. Dried, uncooked rice and pasta
5. B. 5-60°C
6. Insert 3, Sanitise 2, Read and record 4, Wash 1
7. A. Chopping raw and cooked meat on the same chopping board
8. D. 75°C or higher
9. C. Keeping hot foods hot above 60°C for a short time
10. E. All the above
11. B. Apply soap, wash thoroughly, rinse and use air drier
12. E. All the above
13. C. Kill bacteria after using detergent
14. B. They spread disease through bacteria and droppings
15. C. Regularly emptied and washed out

### SHEET 4

1. D. All the above
2. E. All of the above
3. D. You can't tell. It looks, smells and tastes normal.
4. D. All of the above
5. B. 5-60°C
6. A. Chopping raw and cooked meat on the same chopping board
7. B. Place raw and cooked meat on the same tray
8. D. 75°C or higher
9. C. Prepared sandwiches and filled rolls
10. B. Apply soap, wash thoroughly, rinse and use air drier
11. C. When your doctor advises that you can
12. E. All the above
13. E. Any of the above
14. B. They spread disease through bacteria and droppings
15. C. Washed out with hot soapy water and the area hosed down